

## **Green Idli**



### **Ingredients:**

**Idlis – 4 to 5, chopped**

**Mint Leaves – a small bunch, cleaned, washed, chopped**

**Coriander Leaves – a small bunch, cleaned, washed, chopped**

**Coconut – 1/2 cup, grated**

**Tamarind – little**

**Green Chillies – 3 to 5**

**Mustard Seeds – 1 tsp**

**Asafoetida Powder – 1/4 tsp**

**Ghee – 1 tblsp**

**Oil as required**

**Salt as per taste**

### **Method:**

- 1. Heat oil in a pan over medium flame.**
- 2. Add the mint leaves, coriander leaves, tamarind, coconut, salt and green chillies.**
- 3. Stir well and remove after a minute.**
- 4. Grind to a smooth paste.**
- 5. Heat ghee in a pan.**
- 6. Fry the mustard seeds and asafoetida powder for 30 seconds.**
- 7. Add the ground chutney and idli pieces.**
- 8. Mix well and remove to a serving plate.**
- 9. Serve at once.**